

# 1910

DINING ROOM

## CLUB MENU

TWO COURSES £42 | THREE COURSES £48

### STARTERS

LOBSTER BISQUE VELOUTÉ

ANGUS BEEF TARTARE

Miso cured egg yolk, pickled mushroom,  
sourdough (raw product)

HERITAGE BEETROOT TARTE TATIN

Goat's cheese (v) (vg upon request)

SOUP OF THE DAY (VG)

### SIDES

Triple-cooked chips  
(supplement £6)

Mashed potatoes  
(supplement £6)

Sautéed spinach  
(supplement £7)

Tender stem broccoli, chilli oil  
(supplement £6)

Sautéed fine beans, confit shallot  
(supplement £6)

### MAINS

GRILLED SIRLOIN MINUTE STEAK

Skinny fries, peppercorn sauce

GRILLED LEMON SOLE

Brown butter, capers, parsley, cucumber,  
croutons, samphire

JERUSALEM ARTICHOKE RISOTTO

Roasted beetroot, vegan pecorino cream  
(vg)

### DESSERTS

BLACKCURRANT MOUSSE

Cassis and anise syrup, cassis meringue

POACHED PEAR

Cobnut crumble, cream cheese gelato

WARM APPLE STRUDEL

Whipped cream

BRITISH AND IRISH CHEESE SELECTION

Crackers and membrillo

(supplement £4)



WE USE A WIDE RANGE OF INGREDIENTS IN OUR KITCHEN, SOME OF WHICH MAY  
CONTAIN ALLERGENS. IF YOU HAVE A SPECIFIC ALLERGY OR DIETARY REQUIREMENTS,  
PLEASE LET US KNOW. OUR PRICES ARE INCLUSIVE OF THE CURRENT VAT RATE.  
PLEASE NOTE, A DISCRETIONARY 12.5% SERVICE CHARGE HAS BEEN  
ADDED TO YOUR BILL. 100% OF THIS CHARGE GOES TO THE TEAM MEMBERS.